

Château Moulin De Vignolle

Bruno BELLY

Your main character trait ?

I'm hard working

Your favorite thing about wine ?

EVERYTHING

The natural gift you would like to have ?

To be able to see the future

Your best tasting memory ?

A Saint Estephe 1972

Château Moulin de Vignolle is my family legacy et gets its name from the water mill on my estate and from the location's name "Vignolle". My uncle operated the vineyard when my parents, my sister, and I joined the estate. In 2004, I became the owner, and today the vineyards are planted over 34 hectares, of which 25 hectares are red varieties, and 9 hectares are white varieties. This profession requires energy and hard work, but there is nothing else I would rather do! I have always tried to protect and respect nature, therefore I converted my vineyard to organic farming in 2013.



Château Moulin De Vignolle

BORDEAUX

Village: Pleine-Selve, Saint-Caprais, Marcillac

Terroir: Soil of sandy silt and clay-limestone – Subsoil of clay – 77-meter-high – 25-30-year-old vines

Winemaking and ageing: Mechanical harvest in September and October. 20% of grapes are thermo-vinified: warm up to 70°C to extract colour and fruit before cooling at 20°C for fermentation. The remaining 80% are destemmed and sorted before going to the vat. Fermentation starts between 20-25°C. Pumping-over with oxygen. Devatting 15 days after, then tasting. Free-run juice and press-juice are separated before malolactic fermentation. Sulfite input and racking. Ageing in vat with wood input. Filtration.

Blend: 80% Merlot, 15% Cabernet Sauvignon, 5% Petit Verdot



Tasting comments: A deep garnet color with purple glints. Inviting aromas of dark berries with spicy notes. The palate offers the same aromatic notes with subtle woodiness and silky-smooth finish.

Food and wine pairings: Roasted white meat

